



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

MENU NAME	St Valentine's Menu
OUTLET NAME	Toro
HOTEL NAME	Clio
CITY / COUNTRY	Denver, CO
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	January 21 st , 20226

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Menu Brief Preparation:

- o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
- o The brief should be checked for **grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering**.
- o Pricing should be **informed and included in the initial submission**, rather than added after approval.
- o **Completed menu submission must be received no less than 14 days before the proposed change.**

2. Initial Review:

- o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.

3. Final Approval Process:

- o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.

4. Menu Design Kickoff & Distribution:

- o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
- o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
- o **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



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St Valentine's Three Course Menu

Choice of one appetizer, one specialty and one dessert

Appetizers

First Kiss, yellowfin tuna, leche de tigre, ají amarillo, truffle oil, root chips, furikake 24

Temptation Oysters, spinach butter, jalapeño, parmesan, manchego, panko, chili oil D,G,S 28

Specialties

Kiss of the Grill, branzino marinated adobo rojo & verde, plantain purée, black bean purée, grilled lemon, pickled onion, microgreens, blue corn tortillas D,G,S 57

Toro Love & Fire, 6oz Australian Wagyu filet mignon, jumbo prawns, guajillo-macha sauce, whipped mashed potatoes, chimichurri butter, grilled broccolini, Meyer lemon, Oporto demi-glace D,S 85

Dessert

Champagne & Desire, macerated strawberries, raspberry gel, almond crumble, crisp meringue, raspberry macaron, champagne sorbet D,N,G,18

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness